

## Private Event Menu Packages

### 3 course plated meal

\$28 per person, individually plated

Bread, fresh brewed coffee, and fountain beverages are included. All guests will be served a salad and entrée of your choice.

#### Dinner or Caesar Salad

Choose 1 entrée for your guests:

**Pollo Limone** —Breast of chicken sautéed with capers in a lemon white wine sauce, served with roasted potatoes

**Pollo Parmigiana** —Lightly breaded chicken breast topped with marinara sauce & mozzarella, served with pasta

**Pork Loin** - Oven roasted pork tenderloin wrapped with herbs & pancetta served with roasted potatoes

**Bucatini Pomodorini** - Imported pasta, San Marzano cherry tomato basil sauce, topped with Grana cheese

**Salmone con Pomodorini** - Pan roasted Faroe Island salmon with San Marzano tomatoes, served with seasonal vegetable and citrus risotto (add'l \$9pp)

#### Tiramisu Dessert

### 4 course plated meal

\$33 per person, individually plated

Bread, fresh brewed coffee, and fountain beverages are included. All guests will be served a salad, pasta and entrée of your choice.

#### Dinner or Caesar Salad

Choose 1 pasta for your guests:

**Tagliatelle Bolognese** - Fresh pasta, tomato ragu of veal, beef & pork with mushroom & peas, topped with Romano cheese

**Penne Rosmarino** - Imported pasta, roasted chicken, smoked prosciutto, peas, Cremini mushrooms, rosemary brandy cream sauce, topped with Grana cheese & toasted bread crumbs

**Bucatini Pomodorini** - Imported pasta, San Marzano cherry tomato basil sauce, topped with Grana cheese sauce with Parmiggiano

Choose 1 entrée for your guests:

**Pollo Limone** —Breasts of chicken sautéed with capers in a lemon white wine sauce, served with roasted potatoes

**Pollo Parmigiana** —Lightly breaded chicken breast topped with marinara sauce & mozzarella, served with pasta

**Pork Loin** - Oven roasted pork tenderloin wrapped with herbs & pancetta served with roasted potatoes

**Salmone con Pomodorini** - Pan roasted Faroe Island salmon with San Marzano tomatoes, served with seasonal vegetable and citrus risotto (add'l \$9pp)

#### Tiramisu Dessert

## Additional Add-Ons

Bruschetta Romana	\$4.00 pp
Calamari Fritti	\$4.50 pp
Arancini Siciliani	\$3.50 pp
Children's Meal (under 10 years)	\$10.9 pp
Cake Cutting	\$1.50 pp
Wine Corkage	\$22 per btl
Dessert Platters	\$17 per platter

## Limited Menu Package

As an event host, you select 3-4 options for your guests to choose from on the day of the event. Upon arrival, guests received a personalized menu card from which to choose their meal from. Selections are billed the dinner a la carte menu price. This is a good option for smaller events and when special dietary requests need to be considered. Taxes are additional and a 25% gratuity will be due at the conclusion of the event. **Subject to day and time availability from 12 to 18 guests.** Please discuss with your event coordinator.

## Private Event Reservations

Private events are designed for a minimum of 20 guests and carry a food & beverage minimum charge for use of private space. Taxes are additional and a 25% gratuity will be due at the conclusion of the event. Set up fees and service charges may apply for special requests and/or non-standard events. All events must be guaranteed with a deposit. Cancellations or changes to headcount will be charged accordingly. Payment must be made by Visa, Mastercard, American Express, or cash please. No checks accepted. We are happy to work with you on a custom package or special requests to make your event special, please discuss with your coordinator. Prices may change without notice due to market conditions and holidays. 750 Cucina Rustica reserve all rights. Rev 9/23

